



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 25 March 2022
DAY MONTH YEAR

Requested by: Alejandra Zepeda District Operations Coordinator
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

Yes ☒ No ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

How many people formally counted in this facility identify as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility identify as transgender?

Number of people that identify as transgender:

0

How many people were brought into the facility this week?

Number of people brought into the facility this week:

13

How many people have left the facility this week?

Number of people who left the facility this week:

112

How many people and where did those who left the facility go?

Released into community:

unknown

Formally removed from the United States:

unknown

Moved to another facility:

unknown

Other _____:

unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

101

Male:

68

Female:

33

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

16

ICE Employees:

0

GEO Employees:

0

New Cases
this week :

Total to date since
3/30/2022:

914

768

2

222

DOCUMENTS RECIEVED:

Daily Kitchen Opening and Closing Checklists:

Yes ☒

No ☐

Daily Foods Production Service Records:

Yes ☒

No ☐

Temperature Logs:

Yes ☒

No ☐

Law and Leisure Library Logs:

Yes ☒

No ☐

Medical Staffing Update:

Yes ☒

No ☐

SUPPLEMENTAL NOTES

Request for information was made on March 24, 2022. The population counts are current as of 3/24/2022.

Kitchen Documents:

Opening/Closing checklists and Menu were provided. See attached documents.

Medical:

Johnny Choate, Facility Administrator, provided the following update on medical staffing:

- 1 Health Service Administrator
- 1 Medical Doctor
- 2 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 3 Medical Records Clerks
- 7 RN's
- 7 LPN's
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 3/22/22.

No changes in staffing level from the previous week.

Temperature Checks:

Logs provided, see attached documents.

Law Library:

Logs are not attached to protect personal identifying information. Logs show usage of the law library. Usage ranged from one (1) to nine (9) at each provided opportunity.

Logs showed that dorms which did not use the library were either new intake dorms, on restriction or detainees refused use. Logs are current as of

COVID-19 Information:

Per the facility, there were zero new cases among the ICE and GEO staff. They reported 16 new positive cases among ICE detainees and zero new cases among other GEO detainees. Official COVID-19 statistics for "ICE Detainees Under COVID-19 Monitoring" were provided via ICE.gov and are current as of 3/25/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified via

Aurora Fire Department and are current as of 3/25/22.

Additional Notes:

The GEO and ICE contract was renewed as an open-complete deal. It has been extended and implemented as of 10/16/22. The contract is in effect and services are being provided with a current "Period of Performance" from 10/16/22 - 10/16/22.

ICE Liaison informed staff that an audit was occurring this week at the facility. No further information about the audit was provided or requested.

**GEO Aurora ICE
3130 N. Oakland St**

3/21/2022
8:06:44 AM BCU

**Temperature
°F**

A-1	72.02
A-2	70.11
A-3	70.51
A-4	69.52
B-1	69.52
B-2	62.01
B-3	72.22
B-4	70.00
C-1	67.81
C-2	68.71
C-3	66.80
C-4	67.81
E-1	70.00
E-2	---
D-1	71.21
ISOLATION	69.41
PATIENT ROOM	69.80
INTAKE/RECEIVING	68.11
Tank Temp S-12	0.00
Present Value	
BOILER-3	134.48
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	167.25
Universal Input[13]	



Secure Services™

Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: Monday, March 21, 2022

	Unit	AIR	WATER/sink	Shower #1	Shower #2
3-21-22	South-A	unoccupied			
	South-B	unoccupied			
	South-C	74.2	occupied		
	South-D	unoccupied			
	South-E	72.8	104.2		
	South-F	69.8	104.1		
	South-G	71.9	104.1		
	South-L	unoccupied			
	South-M	73.5	104.1		
	South-N	72.1	104.2		
	South-X	70.9	104.1		
	South-Y	71.5	occupied		
	South-Z	unoccupied			
	South SMU	unoccupied			
	South SMU Shower 3				N/A
	MED ISO- Room 1	70.0	104.1	N/A	N/A
	MED ISO- Room 2	70.0	104.1	N/A	N/A
	MED ISO- Room 3	70.0	104.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:

Sean Hansen

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, March 21, 2022
North Building
Temperature Log

195 Aurora Detention Center
 3130 Oakland St.
 Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
3/21/22	A-1		104.4						
	A-2		104.3						
	A-3		104.4						
	A-4		104.4						
	B-1		104.4						
	B-2		104.2						
	B-3		104.4						
	B-4		104.4						
	C-1		104.5						
	C-2		104.3						
	C-3		104.4						
	C-4		104.4						
	D-1		104.4				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1		104.3				N/A	N/A	N/A
	E-2		104.2						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Sean Harrison

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log								
Name: _____								Date: _____
ROOM	542	540	538	536	534	523	522	Tub Room
Air:	70.1	69.9	70.0	71.1	69.7	70.1	70.0	104.4
Water:	104.4	104.4	104.4	104.5	104.4	104.3	104.3	
Temperature Taken with a Fluke Mod 52 Digital Thermometer								

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021	CYCLE 2 WEEK-AT-A-GLANCE	
	BREAKFAST	LUNCH	DINNER
MONDAY 3/14	Rice and Raisins Scrambled Eggs Biscuit or Tortilla Fruit Jelly Margarine Sugar Coffee Milk 2 %	Chicken Fried Steak Whipped Potatoes Cream Gravy English Peas Carrots Dinner Roll Margarine Salad w/ Dressing Fortified Sugar Free Tea	Turkey Bologna Potato Salad Vegetarian Beans Lettuce, Onion & Pickles Mustard & Salad Dressing Fruit Bread Fortified Sugar Free Beverage
TUESDAY 3/15	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Patty Cream Gravy Rice Green Beans Roll Margarine Brownie Fortified Sugar Free Tea	Turkey Hot Dogs on Hot Dog Buns Corn Coleslaw Macaroni Salad Onion Pickle Relish / Mustard Fortified Sugar Free Beverage
WEDNESDAY 3/16	Oatmeal Creamed Meat Gravy Fried Potatoes Biscuit Fruit Margarine Sugar Coffee Milk 2 %	Beef and Bean Burrito Spanish Rice Pinto Beans Salsa Lettuce Dressing Cheese Peanut Butter Cake Fortified Sugar Free Tea	Meat and Vegetable Stew Rice Cabbage Onion Cornbread Salad Dressing Margarine Fortified Sugar Free Beverage
THURSDAY 3/17	Scrambled Eggs Diced Potatoes Jelly Ketchup Biscuit Margarine Sugar Coffee Milk 2 %	Hamburger Patty On Bun Ranch Beans Oven Fries Green Beans Shredded Lettuce / Onion Salad Dressing Ketchup Fortified Sugar Free Tea	Taco Meat Rice Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Applesauce Cake Fortified Sugar Free Beverage
FRIDAY 3/18	Cinnamon Oatmeal Pancakes Syrup Breakfast Sausage Margarine Sugar Milk 2 % Coffee	Chicken Nuggets Beans Carrots Rice Bread Margarine Cake Fortified Sugar Free Tea	Chili Mac Beans Squash w/ Tomato & Onions Dinner Roll Margarine Brownie Fortified Sugar Free Beverage
SATURDAY 3/19	Farina Eggs Cream Gravy Breakfast Sausage Biscuit or Tortilla Margarine Sugar Coffee Milk 2 %	Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au gratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage
SUNDAY 3/20	Dry Cereal Eggs Diced Potatoes Salsa Tortilla Coffee Cake Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Green Beans Beans Green Salad Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Salad Potato Salad Coleslaw Lettuce Onion Bread Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian





Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 2. Date: 03-14-22

Monday

Time: 0330 AM Time: 1830 PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓							
Kitchen is in good general appearance			X		✓							
All kitchen equipment operational & clean			X	X		(1 steamer out to be fix						
All tools and sharps inventoried			X		✓							
All areas secure, lights out, exits locked												
PRODUCTION SHEET	Menu Items	rice/ raisin	scr eggs	jelly	bis- cuit	fruit	marg	sugar	coffee	milk	diet jelly	T- ham
Breakfast	Temperatures	190	179	RT	RT	RT	40	RT	RT	39	RT	181
	Menu Items	Ck Fri stk	whip potato	gravy	roll	peas carro	marg	salad	dressin g	Tea	Bk Ck	diet dre
Lunch	Temperatures	179	173	175	RT	175	40	39	RT	RT	180	RT
	Menu Items	bologna	potat salad	veg beans	lett	onio n	pickle BALISH PC	bread BUN	mayo / mustar	fruit	drin k	trk
Dinner	Temperatures	40	40	145	40	40	RT	RT	RT	RT	RT	40
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed		
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				162		180		---		
		Lunch				159		185		---		
		Dinner				150		180		---		
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm		
Final Rinse Temps determined by chemical agent used		Breakfast				118		123		200ppm		
		Lunch				123		124		200ppm		
		Dinner				120		125		200ppm		
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F		
Record temperatures, Freezer and Walk-ins		AM				-9.6		37.4		39.7		
Record temperatures, Freezer and Walk-ins		PM				-10.5		38.3		38.7		
DRY STORAGE		Temperature 45-80				Spice Room		Store Rm				
Record temperatures Dry Storage Areas		AM				68		68				
Record temperatures, Dry Storage Areas		PM				67		68				
Hot- Water Temps in sink		AM		PM								
		120		125								

Signature Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

3/15/22

Signature, Cook Supervisor (PM)



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 2 Date: 3-15-22

Tuesday

Time: 0330 AM Time: 1825 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft		X				Large store room door left open							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X	X		X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean			X		X	No AM Kitchen trustee							
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	marg	sugar	coffe	milk	diet syrup	fruit	T-Ham		
Breakfast	Temperatures	RT	167	RT	40	RT	RT	39	RT	RT	169		
	Menu Items	Ck patty	rice	gravy	roll	green beans	marg	tea	browni	bake ckn	jelly	PB	
Lunch	Temperatures	179	173	170	RT	187	40	RT	RT	176	RT	RT	
	Menu Items	hot dog	relish	macr salad	corn	corn N/T bun bread menu		onion	mustrd	drnk	ches	Grn turk	
Dinner	Temperatures	177	RT	40	174	N/A	RT	40	RT	RT	39	170	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				156		180		—			
		Lunch				163		183		—			
		Dinner				153		184		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				119		121		200ppm			
		Lunch				120		125		200ppm			
		Dinner				121		121		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-9.3		37.8		39.2			
Record temperatures, Freezer and Walk-ins		PM				-13.9		38.5		36.9			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				68		68					
Record temperatures, Dry Storage Areas		PM				68		69					
Hot- Water Temps in sink		AM		PM									
		120		120									

R. Vazquez
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

3/16/22

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Circle 2 Date: 03-16-2022 **Wednesday** Time: 0400 **AM** Time: 1738 **PM**

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X			No am WRK reported							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X		X	X								
Kitchen is in good general appearance		X		X	X								
All kitchen equipment operational & clean			X		X								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked				X	X								
PRODUCTION SHEET	Menu Items	oatmeal	gravy	fried pota	bis-cuit	fruit	marg	sugar	coffee	milk	PB	T-ham	
Breakfast	Temperatures	190	200	187	RT	RT	38	RT	RT	376	KT	187	
	Menu Items	burrito	Pinto beans	span rice	lett	dress-ing	chees e	PB	cake	tea	grd turk	broc coli	
Lunch	Temperatures	183	197	198	40	RT	38	RT	RT	RT	173	195	
	Menu Items	meat stew	rice	cabb -age	onion	marg	corn bread	salad	dress-ing	drnk	egg sald	stew veg	
Dinner	Temperatures	197	192	194	38	38	RT	38	RT	RT	38	176	
DISP MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temp.ature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				156		182		—			
		Lunch				154		183		—			
		Dinner				156		185		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				124		124		200ppm			
		Lunch				125		125		200ppm			
		Dinner				120		118		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-6		37.8		38			
Record temperatures, Freezer and Walk-ins		PM				-9.2		38.8		39.2			
DRY STORAGE		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				69		70					
Record temperatures; Dry Storage Areas		PM				68		68					
Hot- Water Temps in sink		AM		PM									
		115		118									

Signature, Cook Supervisor (AM)

DATE 3/17/22

Signature, Cook Supervisor (PM)

03-16-2022

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 2 Date: 03-17-22 Thursday Time: 0400 AM Time: 1400 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X		X	✓	NO workers reported to work									
Kitchen is in good general appearance		X	X	X	✓										
All kitchen equipment operational & clean			X	X	✓										
All tools and sharps inventoried			X	X	✓										
All areas secure, lights out, exits locked				X	✓										
PRODUCTION SHEET	Menu Items	ceram eggs	Pota -toe	bis-cuit	ketch -up	jelly	marg	sugar	coffee PC	milk	PB	bra n cerl			
Breakfast	Temperatures	189	190	RT	RT	105	38	RT	RT	36	RT	RT			
	Menu Items	ham-burger	bun	fries	ranh bean	green beans	lett	onion	dress -ing	ket-chup	tea	frui t			
Lunch	Temperatures	196	RT	180	195	185	38	38	RT	RT	RT	RT			
	Menu Items	Taco meat	rice	pinto beans	salsa	lett	shrd chees	tortill	apple sauce	cake	drk	frui t			
Dinner	Temperatures	190.5	169.5	199	RT	38	38	RT	RT	RT	RT	RT			
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		151		182		—							
		Lunch		157		186		—							
		Dinner		155		184		—							
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		117		117		200ppm							
		Lunch		116		116		200ppm							
		Dinner		118		115		200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM		-4		37.7		38.1		—					
Record temperatures, Freezer and Walk-ins		PM		-11.0		37.6		39.9		—					
DRY		Temperature 45-80		Spice Room		Store Rm									
STORAGE		Temperature 45-80		Spice Room		Store Rm									
Record temperatures Dry Storage Areas		AM		78		78		—							
Record temperatures, Dry Storage Areas		PM		68		68		—							
Hot- Water Temps in sink		AM		PM											
		114		115											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

3/18/22

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 2. **Date:** 03/18/22 **Friday** **Time:** 0400 AM **Time:** 1745 PM

Shift Checklist		AM		PM		Comments	
		No	Yes	No	Yes		
All areas secure, no evidence of theft			X				
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X			✓	No am work Reported to work	
Kitchen is in good general appearance		X	X		✓		
All kitchen equipment operational & clean			X	X		(1) steamers out	
All tools and sharps inventoried			X		✓		
All areas secure, lights out, exits locked			X		✓		

PRODUCTION SHEET		Menu Items		cinn oatmeal	pan cake	syrup	bk saus	marg	sugar*	coffee PC	milk	fruit RT		
Breakfast	Temperatures	197	195	RT	180	40	RT	14	RT	39	40			
	Menu Items	nugget	beans	rice	Crt	bread	marg	cake	tea punch	unbr ckn	frui			
Lunch	Temperatures	187.1	198	169	168	RT	40	RT	RT	186	38	RT		
	Menu Items	chili mac	beans	squach	marg	roll	Brow -nie	drink orange	chees e	mac aroni	grd turk	raw veg		
Dinner	Temperatures	186.7	167.2	168.5	38	RT	RT	RT	38	187.4	183.5	40		

DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed	
Temperature according to manufacturer's specifications		Breakfast		151		180			
and chemical agent used in Final Rinse		Lunch		153		184			
		Dinner		154		185			

POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm	
Final Rinse Temps determined by chemical agent used		Breakfast		112		112		200ppm	
		Lunch		114		114		200ppm	
		Dinner		115		120		200 ppm	

FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F	
Record temperatures, Freezer and Walk-ins		AM		-4		38		37.4	
Record temperatures, Freezer and Walk-ins		PM		-45		39.0		39.9	

STORAGE		Temperature 45-80		Spice Room		Store Rm	
Record temperatures Dry Storage Areas		AM		70		70	
Record temperatures, Dry Storage Areas		PM		68		69	
Hot- Water Temps in sink		AM		68		68	
		PM		110		115	

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

03-18-22

FOOD SERVICE MANAGER

DATE

3/21/22

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 2 Date: 3-19-22

Saturday

Time: 0400 AM Time: 1846 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X		X		No work reported to work							
Kitchen is in good general appearance		X		X									
All kitchen equipment operational & clean			X		✓	The large store room has a bag of something white from one end to the other on floor.							
All tools and sharps inventoried			X		✓								
All areas secure, lights out, exits locked					✓								
PRODUCTION SHEET	Menu Items	farina	eggs	gravy	bk saus	bisc./tortill	marg	sugar	coffee P.C.	milk			
Breakfast	Temperatures	197	199	196	189	RT	40	RT	RT	40	—	—	
	Menu Items	T-ham	slice ches	veg beans	mac salad	lett	onion	Mayo /must	fruit	bread	tea	carrots	
Lunch	Temperatures	35	36	185	36	37.2	37.2	RT	RT	RT	RT	100	
	Menu Items	ckn leg	Pota-toes	veg	beans	roll	marg	salad	dress-ing	drnk orange	diet drs	PB	
Dinner	Temperatures	191.5	174	189.0	175.3	RT	38	38	RT	RT	RT	RT	
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications		Breakfast		156		182		—					
and chemical agent used in Final Rinse		Lunch		156		180		—					
		Dinner		162		183		—					
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast		123		123		200ppm					
		Lunch		125		125		200ppm					
		Dinner		118		119		200ppm					
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F					
Record temperatures, Freezer and Walk-ins		AM		-5.6		38.2		38.1					
Record temperatures, Freezer and Walk-ins		PM		-11.2		38.5		38.3					
DRY		Temperature 45-80		Spice Room		Store Rm							
STORAGE		Temperature 45-80		Spice Room		Store Rm							
Record temperatures Dry Storage Areas		AM		65		65							
Record temperatures, Dry Storage Areas		PM		65		68							
Hot- Water Temps in sink		AM		PM									
		120		119									

Signature, Cook Supervisor (AM)

3-19-22

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

3/21/22

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 2 **Date:** 3/20/22 **Sunday** **Time:** 0400 AM **Time:** 1800 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X			X	NO WRK Reported to WRK							
Kitchen is in good general appearance		X			X								
All kitchen equipment operational & clean		X	X	X		① Steamer out							
All tools and sharps inventoried					X	Mixing bowl had soap in it. The mixer paddle was put back dirty with cake on it							
All areas secure, lights out, exits locked					X								
PRODUCTION SHEET	Menu Items	cereal	eggs	diced potat	salsa	coffee cake	Tor-tilla	sugar	coffee	milk	fruit		
Breakfast	Temperatures	RT	170	176	RT	RT	RT	RT	RT	36	RT		
	Menu Items	fideo matt sc	green beans	beans	salad	dressing	marg	roll	tea	chees	diet dress	fruit	
Lunch	Temperatures	182	171	165	38.8	RT	38	RT	RT	39	RT	RT	
	Menu Items	turkey salad	pota salad	cole slaw	lett	onion	bread	cake	drink	egg salad	diet dress	brocco	
Dinner	Temperatures	40	40	40	40	40	RT	RT	RT	40	RT	170	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				154		182		—			
and chemical agent used in Final Rinse		Lunch				152		184		—			
		Dinner				156		181		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				127		128		200ppm			
		Lunch				128		129		200ppm			
		Dinner				120		125		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-11.9		36.9		38.1			
Record temperatures, Freezer and Walk-ins		PM				-8.7		36.1		37.4			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				68		68					
Record temperatures, Dry Storage Areas		PM				65		63					
Hot- Water Temps in sink		AM		PM									
		128		125									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE